



Operating Instructions

Steam Combination Microwave Oven



Model No. NN-DS59NB
Household Use Only



INVERTER



Scan the QR code for more recipes and
full version of Operating Instructions:
experience-fresh.panasonic.eu/NN-DS59

Important safety instructions. Please read carefully and keep for future reference.



**Steamed Provencal
Fish Fillets**



**Steamed Chicken
with Lemon and
Thyme**

Important Notice



Microwave symbol

The IEC (60705) power output (watts)

The heating category for small packs of food

Thank you for purchasing a Panasonic Microwave Oven.

Your oven is rated 1000 Watts (IEC). When using other cookbooks remember to adjust cooking times accordingly. The symbol indicates the heating category for your oven when cooking or reheating convenience foods.

Your oven is rated 'E', which is very efficient. It is therefore very important that you refer carefully to the packet instructions on convenience foods.

Some packet instructions only display information for B or D rated ovens. We therefore provide additional guidelines for reheating and cooking on pages **52-67** of this book.

Always check the progress of the food as it cooks or reheats by simply opening the door. After checking the progress of the foods, Press the **Dial** to continue the cooking time.

Failure to follow the instructions given in this operating instruction, may affect the recipe result and in some instances may be dangerous.



Customer Communications Centre 0344 844 3899

Selected Spares and Accessories:

Order direct on line at www.panasonic.co.uk or by telephoning the Customer Communications Centre number above.

For Cookery Advice call: 01344 862108
(open Monday to Wednesday 9 am - 12 pm)
Alternatively visit our web site at experience-fresh.eu

Or write to the address below:

Home Appliance Innovation Centre
Panasonic UK, a branch of Panasonic Marketing Europe GmbH,
Maxis 2
Western Road
Bracknell
Berkshire
RG12 1RT
UK

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Safety Instructions

- Important safety instructions. Before operating this oven, please read these instructions carefully and keep for future reference.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory and mental capabilities or lack of experience and knowledge if they have been given supervision or instruction by a person responsible for their safety concerning the use of the appliance in a safe way and understand the hazards involved, including escaping steam. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision. Keep the appliance and its cord out of reach of children less than 8 years.
- When this oven is installed, it should be easy to isolate the appliance from the electricity supply by pulling out the plug or operating a circuit breaker.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- **Warning!** It is hazardous for anyone other than a competent person to carry out any service or repair operation which involves the removal of a cover which gives protection against exposure to microwave energy. The appliance should be inspected for damage to the door seals and door seal areas and If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

Safety Instructions

- **Warning!** Do not attempt to tamper with or make any adjustments or repairs to the door, control panel housing, safety interlock switches or any other part of the oven.
- **Warning!** Do not remove the outer panel from the oven which gives protection against exposure to microwave energy.
- Repairs should only be made by a qualified service person.
- **Warning!** Liquids and other foods must not be heated in sealed containers since they are liable to explode.
- **Warning!** Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use. Ensure that children do not touch the hot outer casing after operation of the oven.
- This oven is intended for counter-top use only. It is not intended for built-in use or for use inside a cupboard. The appliance shall not be placed in a cabinet.

For counter-top use:

- The oven must be placed on a flat, stable surface 85 cm above the floor, with rear of oven placed against a back wall. For proper operation the oven must have sufficient air flow, i.e. 5 cm at one side, the other being open; 25 cm clear over the top; 10 cm at the rear.
- When heating food in plastic or paper containers, check the oven frequently as these types of containers ignite if overheated.

Safety Instructions

- If smoke is emitted or a fire occurs in the oven, tap **Stop/Cancel** pad and leave the door closed in order to stifle any flames. Disconnect the power cord, or shut off power at fuse or circuit breaker panel.
- This appliance is intended to be used in household applications only.
- When heating liquids, e.g. soup, sauces and beverages in your oven, overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid.
- Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
- The contents of feeding bottles and baby food jars are to be stirred or shaken. The temperature has to be checked before consumption to avoid burns.
- Do not cook eggs in their shells and whole hard-boiled eggs by **microwave**. Pressure may build up and the eggs may explode, even after the microwave heating has ended.
- Clean the inside of the oven, door seals and door seal areas regularly. When food splatters or spilled liquids adhere to the oven walls, base of the oven, door seals and door seal areas wipe off with a damp cloth. Mild detergent may be used if they get very dirty. The use of harsh detergent or abrasive is not recommended.
- **Do not use commercial oven cleaners.**

Safety Instructions

- Some foods may inevitably splatter grease on to the oven walls. If the oven is not cleaned occasionally, it may start to 'smoke' during use.
- Failure to maintain the oven in a clean condition could lead to deterioration of surfaces that could affect the life of the appliance and possibly result in a hazardous situation.
- **Warning!** The accessible parts may become hot in **Grill, Oven, Steam** and **Combination** use. Young children less than 8 years of age should be kept away. Children should only use the oven under adult supervision due to the temperatures generated.
- A steam cleaner is not to be used for cleaning the appliance.
- Do not use harsh, abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- Exterior oven surfaces, including air vents on the cabinet and the oven door will get hot during **Grill, Oven, Steam,** and **Combination** modes, take care when opening or closing the door and when inserting or removing food and accessory.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- In case of electronic failure, oven can only be turned off at the wall socket.
- Only use utensils that are suitable for use in microwave ovens.

Safety Instructions

- **Warning!** This appliance produces boiling hot steam.
- During and after cooking with steam function, do not open the oven door when your face is very close to the oven. Care must be taken when opening the door as steam may cause injury.
- **Warning!** Steam may billow out when you open the door. If there is steam in the oven, do not reach in with your bare hands! Risk of burns! Use oven gloves.
- Please refer to pages 18-19 for correct installation of the shelf accessory.
- The oven has heating elements situated in the top and in the base of the oven. After using the **Grill, Oven, Steam** and **Combination** functions, the inside surfaces of the oven will be very hot. Care should be taken to avoid touching the heating element inside the oven. To prevent burns, care should be taken to avoid touching the inside surfaces of the oven. N.B. After cooking by these functions, the oven accessories will be very hot.
- Metal containers or dishes with metallic trim should not be used during microwave cooking. Sparking will occur.
- This microwave oven is intended for heating food and beverages only. Take care when heating foods low in moisture, e.g. bread items, chocolate, biscuits and pastries. These can easily burn, dry out or catch fire if cooked too long. We do not recommend heating foods low in moisture such as popcorn or poppadoms. Drying of food, newspapers or clothing and heating of warming pads, slippers, sponges, damp cloths, wheat bags, hot water bottles and similar may lead to risk of injury, ignition or fire.

Safety Instructions

- The oven lamp must be replaced by a service technician trained by the manufacturer. **Do not** attempt to remove the outer casing from the oven.
- Before using the oven, place the drip tray in position. Refer to page 20 for correct installation.
- The purpose of the drip tray is to collect excess water during **Steam** and **Steam Combination** mode. It should be emptied after each **Steam** and **Steam Combination** operation.
- Do not use the water tank if it is cracked or broken, as leaking water could result in electrical failure and danger of electric shock. If the water tank becomes damaged, please contact your dealer.
- **Caution!** In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.
- The appliance must not be installed behind a decorative door in order to avoid overheating.
- The oven should be cleaned regularly and any food deposits removed.

Disposal of Old Equipment



Only for European Union and Countries with Recycling Systems

This symbol on the products, packaging, and/or accompanying documents means that used electrical and electronic products must not be mixed with general household waste.

For proper treatment, recovery and recycling of old products, please take them to applicable collection points in accordance with your national legislation.

By disposing of them correctly, you will help to save valuable resources and prevent any potential negative effects on human health and the environment.



For more information about collection and recycling, please contact your local municipality.

Penalties may be applicable for incorrect disposal of this waste, in accordance with national legislation.

Important Safety Instructions

Please read carefully and keep for future reference.

This appliance is supplied with a moulded three pin mains plug for your safety and convenience. A 13 amp fuse is fitted in this plug. Should the fuse need to be replaced, please ensure that the replacement fuse has a rating of 13 amps and that it is approved by ASTA or BSI to BS1362.

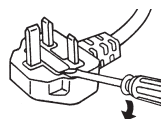
Check for the ASTA mark  or the BSI mark  on the body of the fuse.

If the fuse cover is detachable, never use the plug with the cover omitted.

A replacement fuse cover can be purchased from your local Panasonic dealer.

■ How to replace the fuse

Open the fuse compartment with a screwdriver and replace the fuse.



Important Safety Instructions

If the fitted moulded plug is unsuitable for the socket outlet in your home then the fuse should be removed and the plug cut off and disposed of safely and an appropriate one fitted. There is a danger of severe electrical shock if the cut off plug is inserted into any 13 amp socket.

If a new plug is to be fitted, please observe the wiring code as shown opposite. If in any doubt, please consult a qualified electrician (For U.K. Models only).



Warning!

This appliance must be earthed.



Important

The wires in this mains lead are coloured in accordance with the following code:

Green-and-yellow: Earth

Blue: Neutral

Brown: Live

As the colours of the wire in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The wire which is coloured **green-and-yellow** must be connected to the terminal in the plug which is marked with the letter **E** or by the

Earth symbol \equiv or coloured **green** or **green-and-yellow**.

The wire which is coloured **blue** must be connected to the terminal in the plug which is marked with the letter **N** or coloured **black**. The wire which is coloured **brown** must be connected to the terminal in the plug which is marked with the letter **L** or coloured **red**.

When this oven is installed it should be easy to isolate the appliance from the electricity supply by pulling out the plug or operating a circuit breaker.



Voltage & Power

The voltage used must be the same as specified on this microwave oven. Using a higher voltage than that which is specified is dangerous and may result in a fire or other type of accident causing damage.

Do not immerse cord, plug or oven in water. Keep cord away from heated surfaces. Do not let cord hang over the edge of table or work top. Do not plug your oven in via an extension cable as this can be dangerous. It is important to plug the oven directly into a wall socket.

The back of the appliance heats up during use. Do not allow the cord to be in contact with the back of the appliance or cabinet surface.

Before Using Your Oven

Examine your Oven

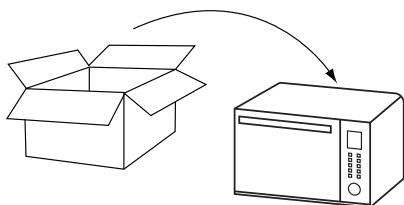
1. Unpack oven, remove all packing material, and examine the oven for any damage such as dents, broken door latches, cracks in the door or any damage to the water tank. Notify dealer immediately if unit is damaged. **DO NOT** install if unit is damaged.

Guarantee

2. Your receipt is your guarantee, please keep it safe.

Cord

3. If the supply cord of this appliance is damaged, it must be replaced by the manufacturer or it's service agent or a similarly qualified person in order to avoid a hazard.



4. Before using **grill, oven, steam** or **combination** function for the first time operate the oven without food and the accessory on **oven 220 °C for 10 minutes**. This will allow the oil that is used for rust protection to be burned off. This is the only time that the oven is operated completely empty (except when preheating).



Caution! Hot Surfaces!

Exterior oven surfaces including air vents on the cabinet and the oven door will get hot during **Combination/Grill/Oven/Steam**. After cooking by these modes, the oven accessory will be very hot.

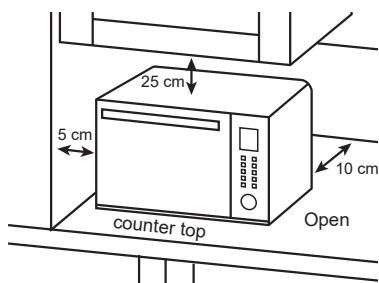
Do not operate the oven empty

apart from point 4 above and when preheating. The appliance must not be operated by **Microwave** or combination including microwave **without food in the oven**.

Operation when empty will damage the appliance. During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven. The accessible parts may become hot in **Grill, Oven, Steam, and Combination** use. Young children less than 8 years of age should be kept away. Children should only use the oven under adult supervision due to the temperatures generated.

Placement of Your Oven

This oven is intended for counter-top use only. It is not intended for built-in use or for use inside a cupboard. The appliance shall not be placed in a cabinet.



1. The oven must be placed on a flat, stable surface 85 cm above the floor, with rear of oven placed against a back wall. For proper operation the oven must have sufficient air flow, i.e. 5 cm at one side, the other being open; 25 cm clear over the top; 10 cm at the rear.
2. When the oven door opens, do not drag the container over the door window, and the load on the door should not exceed 3.5 kg.
3. Do not place the microwave oven on a shelf directly above a gas or electric hob. This may be a safety hazard and the oven may be damaged.
4. Do not block air vents on the oven. If air vents are blocked during operation, the oven may overheat. If the oven overheats, a thermal safety device will turn the oven off. The oven will remain inoperable with blank display until it has cooled.
5. This appliance is intended to be used in household applications only.

Care & Cleaning of Your Oven



Important

It is essential for the safe operation of the oven that it is kept clean, and wiped out after each use. Failure to maintain the oven in a clean condition could lead to deterioration of a surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

1. **Switch the oven off before cleaning** and unplug at the socket if possible.
2. **Keep the inside of the oven, door seals and door seal areas clean.**
When food splatters or spilled liquids adhere to oven walls, door seals and door seal areas wipe off with a damp cloth. Mild detergent may be used if they get very dirty. The use of harsh detergent or abrasives is not recommended.

Care & Cleaning of Your Oven

3. After using **Grill, Oven, Steam,** and **Combination** cooking the walls of the oven should be cleaned with a soft cloth and soapy water. Particular care should be taken to keep the window area clean especially after cooking by **Grill, Oven, Steam,** and **Combination**. Stubborn spots inside the oven can be removed by using a small amount of conventional oven-cleaner sprayed onto a soft damp cloth. Wipe onto problem spots, leave for recommended time and then wipe off. **Do not spray directly inside the oven.**
4. After cooking with a **steam function**, wipe away any excess water which may have condensed within the oven cavity. Empty the drip tray (refer to page 20).
5. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the **oven door glass** since they may scratch the surface, which may result in shattering of the glass.
6. The **outside oven surface** should be cleaned with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.
7. If the **control panel** becomes dirty, clean with a soft, dry cloth. **Do not** use harsh detergents or abrasives on control panel. When cleaning the control panel, leave the oven door open to prevent the oven from accidentally turning on. After cleaning tap **Stop/Cancel** pad to clear the display window.
8. **If steam accumulates** inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the microwave oven is operated under high humidity conditions and in no way indicates a malfunction of the unit or microwave leakage.
9. The **oven cavity floor** should be cleaned regularly. Simply wipe the bottom surface of the oven with mild detergent and warm water then dry with a clean cloth. Cooking vapours collect during repeated use but in no way affect the bottom surface.
10. When **Grilling** or cooking by **Oven, Steam** or **Combination** some foods may splatter grease onto the oven walls. If the oven is not cleaned to eliminate this grease, it can accumulate and cause the oven to '**smoke**' during use. These marks will be more difficult to clean later.

Care & Cleaning of Your Oven

11. A **steam cleaner** is not to be used for cleaning the appliance.
12. Ensure the Grill Tray is kept clean, especially when using **Combination** programs.
13. Keep **air vents** clear at all times. Check that no dust or other material is blocking any of the air vents on the oven. If vents become blocked this could cause overheating which would affect the operation of the oven and possibly result in a hazardous situation.
14. Run the system cleaning program when the symbol shows in the display. See pages 46-47. Clean the water tank at least once a week to prevent build up of limescale. See page 49.

Maintenance of Your Oven

Service

1. **When your oven requires a service** call your local Panasonic engineer (**Customer Communications Centre on 0344 844 3899** can recommend an engineer).



Warning!

It is hazardous for anyone other than a competent person to carry out any service or repair operation which involves the removal of a cover which gives protection against exposure to microwave energy.

Door Seals

2. Do not attempt to tamper with or make any adjustments or repairs to door, control panel housing, safety interlock switches or any other part of the oven. Do not remove outer panel from oven which gives protection against exposure to microwave energy. The door seals and door seal areas should always be kept clean – use a damp cloth.



Warning!

The appliance should be inspected for damage to the door seals and door seal areas. If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

Maintenance of Your Oven

Water Tank

3. Do not use the water tank if it is cracked or broken, as leaking water could result in electrical failure and danger of electric shock. If the water tank becomes damaged, please contact your dealer.

Oven Light

4. The oven lamp must be replaced by a service technician trained by the manufacturer. **Do not** attempt to remove the outer casing from the oven.

Selected Spares and Accessories

5. These may be ordered directly on line at **www.panasonic.co.uk** or by telephoning the **Customer Communication Centre on 0344 844 3899**. Most major credit and debit cards accepted. Ensure you quote the correct model number.

Accessory Advice

1. Do not cook food directly on the base of the oven. Always place food in a microwave safe dish.
2. The Grill Tray provided must **only** be used as directed for **Grill, Oven, Steam** and **Combination**. **Never use metal accessories when cooking in microwave only mode**. Do not use if operating the oven with less than 200 g of food on a manual combination program. The maximum weight that can be used on the oven accessory is 3.2 kg. Failure to use the accessory correctly could damage your oven.
3. When cooking with **microwave** power arcing may occur if the incorrect weight of food is used, a metal container has been used incorrectly, or the oven accessory has been damaged. If this occurs, stop the appliance immediately. You can continue to cook by **Grill, Steam** or **Oven** only.
4. Always refer to instructions for correct accessory to use on all auto programs.

Oven Accessory




















The oven comes equipped with an accessory, the Grill Tray. Always follow the directions given for use of the accessory.

The accessory has a number of uses:



Grill Tray

- Do not pre-heat.
- **Always use oven gloves when handling the hot tray.**
- Ensure all food packaging is removed before cooking.
- Do not place any heat-sensitive materials on the hot tray as this may cause burning.
- For correct use of the Grill Tray for each cooking mode, see pages 30-32.

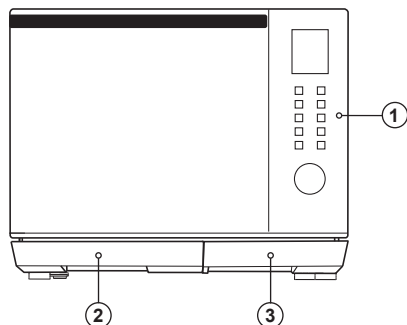
Cooking modes	Grill Tray	Position
 Microwave	×	-
 Grill	✓	
 Oven	✓	
 Steam	✓	
 +  Combi 1,2	✓	
 +  Combi 3,4	✓	
 +  Combi 5	✓	
 +  Combi 6	✓	

Care of the Grill Tray

1. Never use any sharp utensils on the tray as this will damage the non-stick surface.
2. After use, wash the tray in hot soapy water and rinse in hot water. Do not use any abrasive cleaning substances or scouring pads as this will damage the surface of the tray.
3. **The Grill Tray is dishwasher safe.**

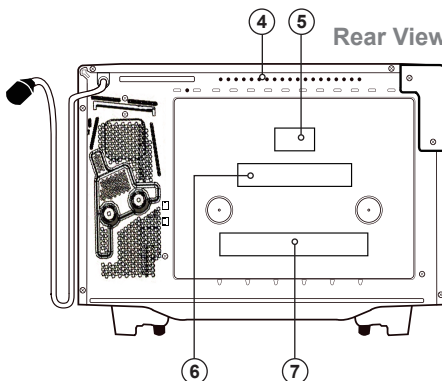
Parts of Your Oven

Front View



1. Control panel
2. Drip tray
3. Water tank

Rear View

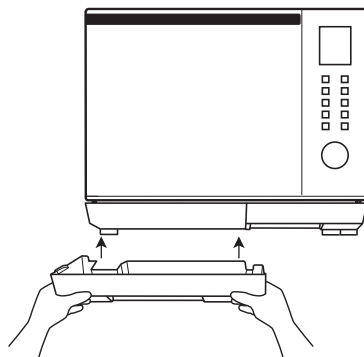


4. Air vent exhaust
5. Warning label
6. Information label
7. Identification label

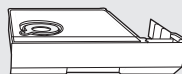


Drip Tray

1. Before using the oven, the drip tray must be fitted as it collects excess water during cooking. The drip tray should be removed and cleaned on a regular basis.
2. Fit the drip tray by holding with both hands and clicking onto the front legs of the oven.
3. To remove the drip tray, hold with both hands and gently ease forward. Wash in warm soapy water. Re-position the drip tray by clicking back onto the legs.
4. **Do not use a dishwasher to clean the drip tray.**



Re-position the drip tray by clicking back onto the legs.



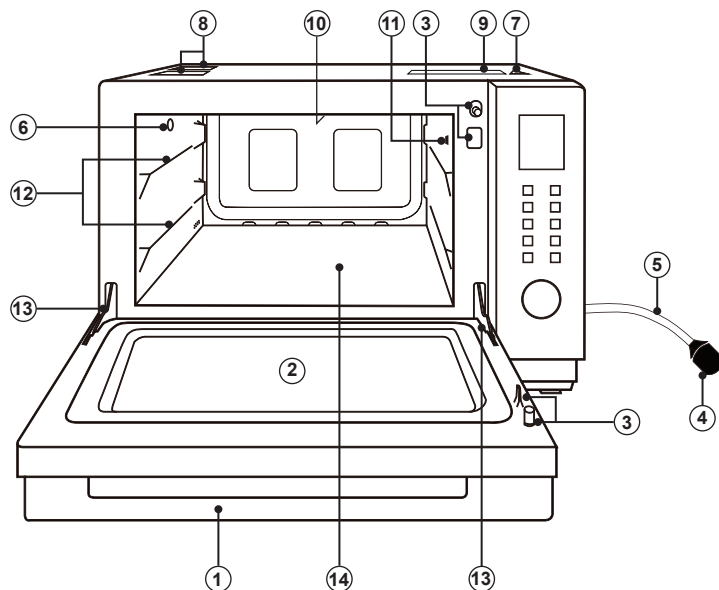
Water Tank

Do not use a dishwasher to clean the water tank.

Note

The above illustration is for reference only.

Parts of Your Oven



① Door handle

Pull the door handle downwards to open. When you open the oven door during cooking, the cooking is stopped temporarily without clearing the programmed settings. The cooking is resumed as soon as the door is closed and the Dial is pressed. The oven lamp lights as soon as the oven door is opened.

② Oven window

③ Door safety lock system

To prevent injury, do not insert finger, knife, spoon or other object into the latch hole.

④ Power supply plug

⑤ Power supply cord

⑥ Steam outlets

⑦ Warning symbol

⑧ Warning label

⑨ Menu label

Position your supplied menu label.

⑩ Grill elements

⑪ LED lights

The oven lamp lights as soon as the oven door is opened.

⑫ Shelf positions

⑬ Door hinges

To prevent injury when opening or closing the door, keep fingers away from the door hinges.

⑭ Bottom microwave feeding

Note

The above illustration is for reference only.

Important Information

Safety

If smoke is emitted or a fire occurs in the oven, tap **Stop/Cancel** pad and leave the door closed in order to stifle any flames. Disconnect the power cord, or shut off power at the fuse or the circuit breaker panel.

Short Cooking Times

As microwave cooking times are much shorter than other cooking methods it is essential that recommended cooking times are not exceeded without first checking the food.

Cooking times given in the cooking and reheating charts are approximate. Factors that may affect cooking times are: preferred degree of cooking, starting temperature, altitude, volume, size and shape of foods and utensils used. As you become familiar with the oven, you will be able to adjust these factors.

It is better to initially undercook rather than overcook foods. If food is undercooked, it can always be returned to the oven for further cooking. If food is overcooked, nothing can be done. Always start with minimum cooking times.



Important

If the recommended cooking times are exceeded the food will be spoiled and in extreme circumstances could catch fire and possibly damage the interior of the oven.

Small Quantities of Food

Take care when heating small quantities of food as these can easily burn, dry out or catch fire if cooked too long. Always set short cooking times and check the food frequently.



Note

Never operate the oven without food inside on **Microwave** or **Combination** mode involving microwave.

Food Low in Moisture

Take care when heating foods low in moisture, e.g. bread items, chocolate, biscuits and pastries. These can easily burn, dry out or catch on fire if cooked too long. We do not recommend heating foods low in moisture such as popcorn or poppadoms. The microwave oven is intended for heating food and beverages only. Drying of food, newspapers or clothing and heating of warming pads, slippers, sponges, damp cloth, wheat bags, hot water bottles and similar may lead to risk of injury, ignition or fire.

Christmas Pudding

Christmas puddings and other foods high in fats or sugar, e.g. jam, mince pies, must not be overheated. These foods must never be left unattended as with over cooking these foods can ignite.

Important Information

Boiled Eggs

Eggs in their shell and whole hardboiled eggs should not be heated in microwave ovens since they may explode even after microwave heating has ended.

Foods with Skins

Potatoes, apples, egg yolk, whole vegetables and sausages are examples of food with non porous skins. These must be pierced using a fork before cooking to prevent bursting.



Warning!

Liquids and other foods must not be heated in sealed containers since they are liable to explode.

Liquids

When heating liquids, e.g. soup, sauces and beverages in your microwave oven, overheating the liquid beyond boiling point can occur without evidence of bubbling.

This could result in a sudden boil over of the hot liquid. To prevent this possibility the following steps should be taken:

- Avoid using straight-sided containers with narrow necks.
- Do not overheat.
- Stir the liquid before placing the container in the oven and again halfway through the heating time.

- After heating, allow to stand in the oven for a short time, stirring again before carefully removing the container.

Microwave heating of beverages can result in delayed eruptive boiling, therefore care should be taken when handling the container.

Lids

Always remove the lids of jars and containers and takeaway food containers before you microwave them. If you don't then steam and pressure might build up inside and cause an explosion even after the microwave cooking has stopped.

Deep Fat Frying

Do not attempt to deep fat fry in your oven.

Meat Thermometer

Use a meat thermometer to check the degree of cooking of roasts and poultry only when meat has been removed from the microwave. If undercooked, return to the oven and cook for a few more minutes at the recommended power level. Do not leave a conventional meat thermometer in the oven when microwaving.

Important Information

Paper, Plastic

When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition. Do not use wire twist-ties with roasting bags when cooking mode includes microwave power as arcing will occur. Do not use recycled paper products, e.g. Kitchen roll unless they say they are specifically designed for use in a microwave oven. These products contain impurities which may cause sparks and/or fires when used.

Reheating

It is essential that reheated food is served “ piping hot”. Remove the food from the oven and check that it is “ piping hot”, i.e. steam is being emitted from all parts and any sauce is bubbling. (If you wish you may choose to check the food has reached 72 °C with a food thermometer – but remember do not use this thermometer inside the microwave.)

For foods that cannot be stirred, e.g. lasagne, shepherds pie, the centre should be cut with a knife to test it is well heated through. Even if a manufacturer’s packet instructions have been followed always check the food is piping hot before serving and if in doubt return your food to the oven for further heating.

Standing Time

Standing time refers to the period at the end of cooking or reheating when food is left before being eaten, i.e. it is a rest time which allows the heat in the food to continue to conduct to the centre, thus eliminating cold spots.

Keeping Your Oven Clean

It is essential for the safe operation of the oven that it is wiped out regularly. Use warm soapy water, squeeze the cloth out well and use to remove any grease or food from the interior. Pay particular attention to the door seal area. The oven should be unplugged when cleaning.

Grilling

The oven will only operate on the **Grill** function with the door closed.

Fan Motor Operation

After using the microwave oven, the fan motor may operate to cool the electric components. This is normal and you can take out food even though the fan motor operates. You can continue using the oven during this time.

Important Information

Utensils/Containers

Before use check that utensils/containers are suitable for use in microwave ovens. See pages 28-29.

Storage of Accessories

Do not store any objects other than oven accessories inside the oven in case it is accidentally turned on.

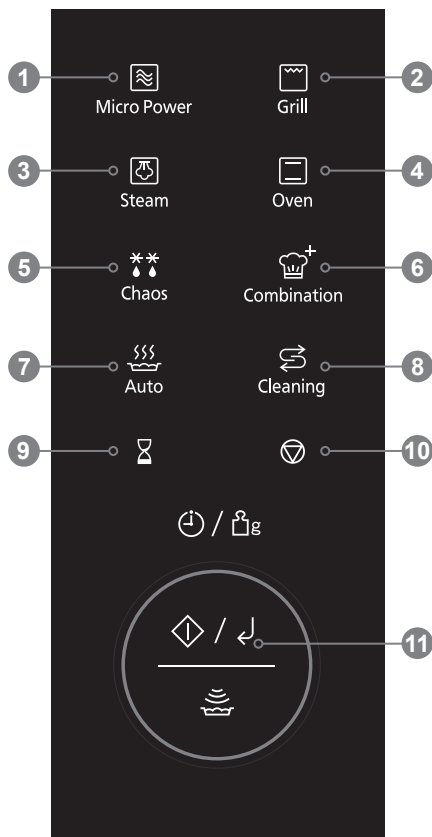
Babies Bottles and Food Jars

When reheating babies bottles always remove top and teat. Liquid at the top of the bottle will be much hotter than that at the bottom and must be shaken thoroughly before checking the temperature. The lid must also be removed from babies food jars, the contents must also be stirred or shaken before the temperature is checked. This should be carried out before consumption in order to avoid burns.

Arcing

Arcing may occur if a metal container has been used incorrectly, if the incorrect weight of food is used, or if the accessories have been damaged. Arcing is when blue flashes of light are seen in the microwave oven. If this occurs, stop the machine immediately. If the oven is left unattended and this continues it can damage the machine. You can continue to cook by **Grill, Oven or Steam only**.

Control Panel



1. **Micro Power** (page 35)
2. **Grill** (page 36)
3. **Steam** (page 37)
4. **Oven** (page 36)
5. **Chaos Defrost** (page 42)
6. **Combination** (pages 38-39)
7. **Auto Cook** (page 42)
8. **※ Cleaning** (pages 45-48)
9. **Timer/Clock** (pages 33-34)

10. Stop/Cancel

Before cooking:

One tap clears your instructions.

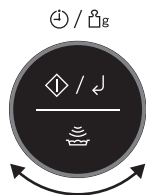
During cooking:

One tap temporarily stops the cooking program. Another tap cancels all your instructions and a colon or the clock will appear in the display.

11. **Dial** (page 27)

How to Use the Dial

The Dial has the following 4 functions:



Turn the **Dial**

1 Time/Weight//Temperature/Menu Selection

2 Add Time

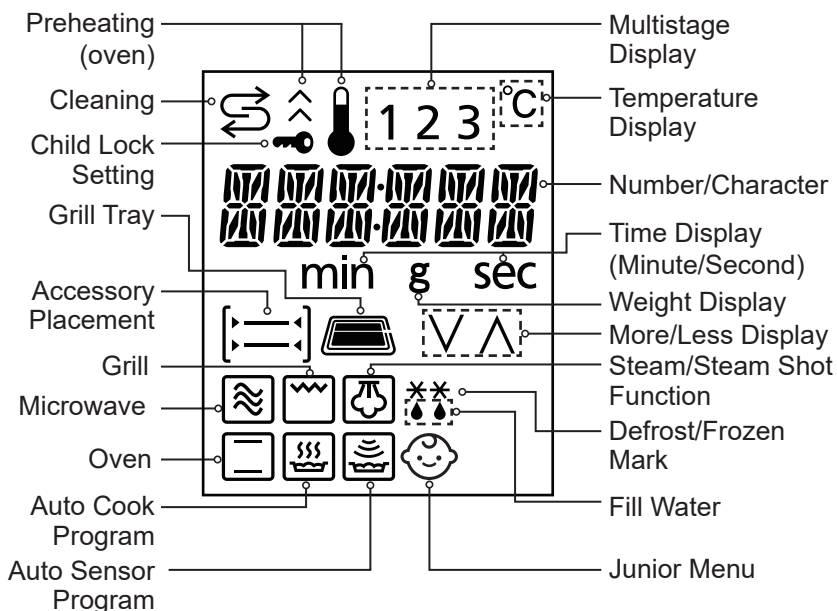


Press the **Dial**

3 Start/Set

4 One Push Reheating

Display Window



Containers to Use



Oven Glass

Everyday glass that is heat resistant e.g. Pyrex®, is ideal for Microwave, Oven or Combination cooking. Do not use delicate glass or lead crystal which may crack or arc.



China and Ceramic

Everyday glazed china, porcelain or ceramic plates, bowls, mugs and cups can be used if they are heat resistant. Fine bone china should only be used for reheating for short periods. Do not use dishes with a metal rim or pattern. Do not use jugs or mugs with glued handles, since the glue can melt. If dishes are heat resistant they may be used on Oven and Combination but not directly under the Grill.



Pottery, Earthenware, Stoneware

If completely glazed, these dishes are suitable. Do not use if partially glazed or unglazed, since they are able to absorb water which in turn absorbs microwave energy, making the container very hot and slows down the cooking of food.



Foil/Metal Containers

Never attempt to cook in foil or metal containers on Microwave only as the microwaves cannot pass through and the food will not heat evenly, it may also damage your oven. Foil and metal containers can be used on Grill or Oven.



Plastic

Many plastic containers are designed for microwave use, but do not use for cooking foods high in sugar or fat or for foods that require long cooking times e.g. brown rice. Only use Tupperware® containers if they are designed for Microwave use.



Do not use Melamine. Never cook in margarine cartons or yoghurt pots,

as these will melt with the heat from the food. If heatproof they can be used for Grill, Oven or Combination cooking.

Containers to Use



Paper

Plain white absorbent kitchen paper (kitchen towel) can only be used for microwave cooking e.g. for covering bacon to prevent splattering.

Only use for short cooking times. Never re-use a piece of kitchen towel. Always use a fresh piece of paper for each dish.

Avoid kitchen paper containing manmade fibres. If you are using branded re-cycled kitchen towel, check first that it is recommended for microwave use. Do not use waxed or plastic coated cups or plates as the finish may melt. Greaseproof paper can be used to line the base of dishes and to cover when blind baking pastry cases. White paper plates can be used for **short reheating times**, on Microwave only.



Wicker, Wood, Straw Baskets

Dishes will crack and could ignite. Do not use wooden dishes in your microwave. **Do not use on any cooking mode.**



Cling Film

Microwave cling film can only be used for covering food that is reheated by microwave. It is also useful for covering food to be cooked, but care should be taken to avoid the film being in direct contact with the food eg. Do not line dishes with cling film. **Do not use on any other cooking mode.**



Aluminium Foil

Small amounts of smooth aluminium foil can be used to shield joints of meat during defrosting and cooking by Microwave, as the microwaves cannot pass through the foil, this prevents the parts shielded from overcooking or over defrosting. Take care that the foil does not touch the sides or roof of the oven, as this may cause arcing and damage your oven. Aluminium foil can be used for Oven cooking.



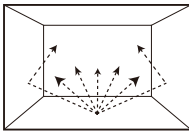
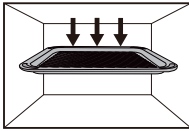

Roasting Bags

Roasting bags are useful when slit up one side to tent a joint, for roasting by microwave and time. Do not use the metal twists supplied, when using Microwave or Combination.

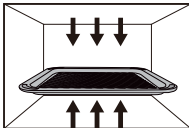

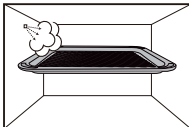

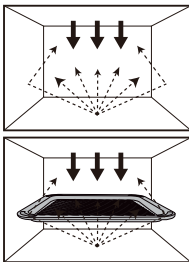

Cooking Modes

The diagrams shown below are examples of the accessory. It may vary depending on recipe/dish used.

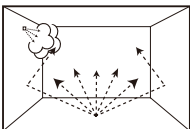
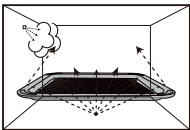

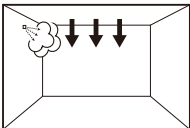
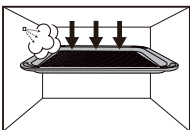

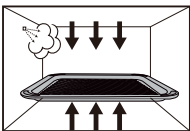

The icon "  " in below chart means **Grill Tray**.

Cooking modes		
<div>MICROWAVE</div> <div></div> <div>Accessory</div> <div>-</div>	<div>Uses</div> <div><ul style="list-style-type: none">■ Defrosting■ Reheating■ Melting: butter, chocolate, cheese.■ Cooking fish, vegetables, fruits, eggs.■ Preparing: stewed fruits, jam, sauces, custards, choux, pastry, caramel, meat, fish.■ Baking cakes without colour.</div> <div>No preheating</div>	
	<div>Containers</div> <div>Use your own Pyrex® dishes, plates or bowls, directly on the base of the oven. Microwaveable, no metal.</div>	
<div>GRILL</div> <div></div> <div>Accessory</div> <div></div>	<div>Uses</div> <div><ul style="list-style-type: none">■ Grilling of meat or fish.■ Toast grilling.■ Colouring of gratin dishes or meringue pies.</div>	
	<div>Containers</div> <div>Heatproof, metal tin can be used on Grill Tray in lower or upper shelf positions.</div>	

Cooking Modes

Cooking modes		
<p>OVEN</p>  <p>Accessory</p> 	<p>Uses</p> <ul style="list-style-type: none">■ Baking of small items with short cooking times: puff pastry, cookies, roll cakes, scones.■ Special baking: bread rolls or brioches, sponge cakes.■ Baking of pizzas and tarts. <p>Preheating advised</p>	
	<p>Containers</p> <p>Heatproof, metal tin can be used on Grill Tray in lower or upper shelf positions. Do not place dishes directly on base of oven.</p>	
<p>STEAM</p>  <p>Accessory</p> 	<p>Uses</p> <ul style="list-style-type: none">■ Cooking fish, vegetables, chicken, rice, and potatoes. <p>No Preheating</p>	
	<p>Containers</p> <p>Heatproof container can be used on Grill Tray in upper or lower shelf positions.</p>	
<p>Combi 1, 2 (Grill + Microwave)</p>  <p>Accessory</p> 	<p>Uses</p> <ul style="list-style-type: none">■ Cooking lasagne, meat, potatoes or vegetable gratins. <p>No Preheating</p>	
	<p>Containers</p> <p>Place food directly on Grill Tray in upper or lower shelf positions or place food in a microwaveable dish on the base of the oven.</p>	

Cooking Modes

Cooking modes		
Combi 3, 4 (Steam + Microwave)   Accessory 	Uses	<ul style="list-style-type: none"> ■ Cooking fish, vegetables, chicken, rice, and potatoes. No Preheating
	Containers	Place food directly on Grill Tray in upper or lower shelf positions or place food in a microwaveable dish on the base of the oven.
Combi 5 (Steam + Grill)   Accessory 	Uses	<ul style="list-style-type: none"> ■ Gratin ■ Kebabs ■ Fish fillets ■ Whole fish ■ Part baked bread No Preheating
	Containers	Heatproof dishes can be used on the Grill Tray in the lower or upper shelf positions or directly on the base of the oven.
Combi 6 (Steam + Oven)  Accessory 	Uses	<ul style="list-style-type: none"> ■ Baking cakes ■ Pastry tarts Preheating advised
	Containers	Heatproof dishes can be used on the Grill Tray in the lower or upper shelf positions. Do not place dishes directly on base of oven.

Let's Start to Use Your Oven

1

Plug in.

2



Tap Timer/Clock pad twice to set clock.

3



Select 220 °C Oven to burn off the oil.

4



Enter Time.

Turn the **Dial** until 10 minutes is displayed in the window.

5



Press the Dial to start.

Setting the Clock

1



Tap Timer/Clock pad twice.

2



Turn the Dial to select the hour.

3



Press the Dial to confirm the selection.

4



Turn the Dial to select the minute.


5



Press the Dial to confirm the selection.


Using the Timer

Delay start cooking

1  Tap Timer/Clock pad once.

2  Set the delay time by turning the Dial. (up to 9 hours).


3 Set the cooking program, by entering cooking mode and time required.


4  Press the Dial to start.

To set a standing time

1 Select Cooking Mode & Time.


2  Tap Timer/Clock pad once.

3  Set the standing time by turning the Dial. (up to 9 hours).

4  Press the Dial to start.

Using the Add Time Function

The power level is the same as the last stage.

 After cooking, turn the Dial to select Add Time function.

 Press the Dial to start.

Beep Choice

1



Press the Dial after first plugged in.

2



Turn the Dial.

3



After setting, tap Stop/Cancel pad to exit.

Child Lock

To activate:

1



Tap Stop/Cancel pad 3 times.

To deactivate:

2



Tap Stop/Cancel pad 3 times.

Microwave Cooking and Defrosting

1



Tap Micro Power pad once.

2



Select the power level.
High (1000 W), Med High (800 W), Medium (600 W), Low (440 W), Simmer (300 W), Defrost (270 W), Warm (100 W).

3



Press the Dial to confirm the selection.

4



Select the cooking time by turning the Dial.
Maximum cooking time:
High: 30 minutes
Others: 1 hour 30 minutes.

5



Press the Dial to start.

Grilling

1



Tap Grill pad once.



2



Select the power level.

Grill 1 (High), Grill 2 (Medium), Grill 3 (Low).



3



Press the Dial to confirm the selection.



4



Press the Dial to preheat.

**Skip this step when preheat is not required.*



5



Select the cooking time by turning the Dial.

Maximum cooking time is 1 hour and 30 minutes.



6



Press the Dial to start.

Oven Cooking

1



Tap Oven pad once.



2



Select the oven temperature.



3



Press the Dial to confirm the selection.



4



Press the Dial to preheat.

** Skip this step when preheat is not required.*



5



Select the cooking time by turning the Dial.

Maximum cooking time:

30-90°C: 9 hours

100-220°C: 1 hour and 30 minutes



6



Press the Dial to start.

Steam Cooking

1



Tap Steam pad once.

2



Select the power level.
Steam1 (max),
Steam 2 (low).

3



Press the Dial to confirm
the selection.

4



Select the cooking time
by turning the Dial.
Maximum cooking time is
30 minutes.

5



Press the Dial to start.

Steam Shot

1

Set and operate the
desired program.

2



As required during
operation, hold Steam
pad for 2 seconds and 1
minute will be added.

3



Optional
If you want to add 2 or
3 minutes, tap Steam
pad once or twice within
3 seconds after step
2. The remaining time
displayed includes
steam shot time.

Combination: Grill and Microwave

Combi 1 : Grill 1 + MW 300 W

Combi 2 : Grill 2 + MW 300 W

1



Tap Combination pad once.

2



Turn the Dial until the power you require appears in the display window.
(Skip this step for **Combi 1**)

3



Press the Dial to confirm the selection.

4



Select the cooking time by turning the Dial.
Maximum cooking time is 1 hour and 30 minutes.

5



Press the Dial to start.

Combination: Cooking with Steam

Combi 3 : Steam 1 + MW 300 W
Combi 4 : Steam 1 + MW 440 W

Combi 5 : Steam 1 + Grill 1
Combi 6 : Steam 1 + Oven

1



Tap Combination pad once.

2



Turn the Dial until the power you require appears in the display window.

3



Press the Dial to confirm the selection.

4



Turn the Dial to select the oven temperature (Combi 6 only).
Temperature ranges from 150-220 °C

5



Press the Dial to confirm the selection.
(Combi 6 only)

6



Tap if preheating (Combi 6 only)
* Skip this step when preheating is not required.

7



Select the cooking time by turning the Dial.
Maximum cooking time:
Combi 3, 4: 30 minutes
Combi 5, 6: 1 hour

8



Press the Dial to start.

Multi-stage Cooking

2 or 3 stage cooking

1 Select desired Function.



2 Turn the Dial until the power you require appears in the display window.



3 Press the Dial to confirm the selection.



4 Select the cooking time by turning the Dial.

5 Select desired Function.



6 Turn the Dial until the power you require appears in the display window.



7 Press the Dial to confirm the selection.



8 Select the cooking time by turning the Dial.



9 Press the Dial to start.

Sensor Reheat Programs the Genius sensor

One Push Reheating



When clock or colon is displayed, press the Dial to start. To reset oven and return to clock or colon, tap **Stop/Cancel pad**.



Note

Press the **Dial** in two minutes right after the door was closed, otherwise One Push Reheating Function will be rejected and beeps will sound. Open the door and close it again will release the One Push Reheating Function.

Frozen Meal (No.1)

1



Press once.

2



Confirm the selection.

3



Press once.

Auto Programs

1



Press once.

2



Select menu.

3



Confirm the selection.

4



Tap if preheating needed.
(Only for No.12)

5



Select weight.

6














Press once.





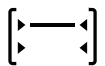

Note

1. For menu No.1, please skip step 2,4,5.
2. For menu No. 17, please skip step 5.
3. Step 4 is only available for menu No.12.
4. If 'HOT' appears in the display window, the oven temperature is too high from previous use and an auto program can not be set.
5. "💧💧": Fill the water tank.

Auto Programs

No.	Program	Weight	Placement
	Sensor Reheat		
1	FROZEN MEAL	200 - 1000 g	Base of oven
	Auto Steam		
2	FRESH VEGETABLES	200 - 500 g	
3	FROZEN VEGETABLES	200 - 400 g	
4	STEAMED POTATOES	200 - 500 g	
5	CHICKEN BREASTS	200 - 650 g	
6	FRESH FISH FILLETS	200 - 500 g	
7	FROZEN FISH FILLETS	200 - 500 g	
8	RICE	100 - 200 g	
	Healthy Grill & Fries		
9	FRESH FISH FILLETS	200 - 800 g	
10	FRESH WHOLE FISH	200 - 650 g	
11	VEGETABLE FRIES	100 - 350 g	
12	FROZEN POTATO FRIES	200 - 500 g	
13	CHICKEN WINGS AND DRUMSTICKS	200 - 600 g	
	Auto Cook		
14	JACKET POTATOES	250 - 1000 g	
15	CHILLED PIZZA	100 - 400 g	
16	FROZEN PIZZA	300 - 500 g	
17	POTATO GRATIN	-	Base of oven
	Re-bake Bread		
18	BAGUETTE/ CRUSTY ROLLS	100 - 400 g	
19	FROZEN BAGUETTE/ FROZEN CRUSTY ROLLS	100 - 400 g	
20	CROISSANTS	50 - 350 g	

Auto Programs

No.	Program	Weight	Placement
 Junior Menu			
21	MUG CAKE	1-2	Base of oven
22	JUNIOR PASTA BAKE	250/500/800 g	
23	FRUIT PURÉE	100 - 400 g	Base of oven
24	VEGETABLE PURÉE	100 - 400 g	Base of oven
25	FROZEN BREADED PRODUCTS	100 - 500 g	
 Chaos Defrost			
26	MEAT ITEMS	100 - 1200 g	Base of oven
27	MEAT JOINTS	400 - 2000 g	Base of oven
28	BREAD	100 - 900 g	Base of oven

When you select an automatic program, symbols will appear in the display to show the cooking mode that will be used and if the Grill Tray is needed. See below to identify the symbols:



Grill Tray



Micro Power



Steam



Grill



Oven



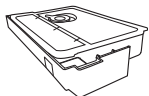
Junior Menu

Cleaning Setting

F1. Drain Water

Water is pumped through the system to clean the pipes. The water is drained into the drip tray.

1



Add 100 g of water to the water tank.
Ensure drip tray is empty.

2



Tap Cleaning pad once.

3



Turn the Dial to select F1. Drain Water.

4



Press the Dial to confirm the selection.

5



Press the Dial to start.



Note

1. Only run this program with 100 g of water in the tank.
2. Do not remove the drip tray during the drain water program.
3. Empty the drip tray and rinse with running water after the program has finished.



Caution!

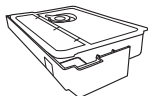
If the drain water program is used directly after a steam cooking program, hot water may be drained into the drip tray.

Cleaning Setting

F2. System Cleaning

The first stage of this program cleans the system with a citric acid solution. The second stage runs water through the system to rinse the pipes.

1



Make a solution of 16 g citric acid and 200 g of water, add the solution to the water tank. Ensure drip tray is empty.

2



Tap Cleaning pad once.

3



Turn the Dial to select F2. System Cleaning.

4



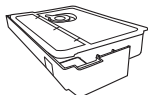
Press the Dial to confirm the selection.

5



Press the Dial to start.
The program will run for approx. 29 minutes.

6



After the program has paused, empty the drip tray and fill the water tank with water (to max level).

7




Press the Dial to start.
The program will run for approx. 1 minute.
Empty the drip tray after the program has finished.

Cleaning Setting

F2. System Cleaning



Note

1. When "  " icon is displayed, run the 'system cleaning' program.
2. If the system cleaning program is not used regularly, the pipe will get blocked and the steaming performance will be less effective.
3. Do not remove the drip tray during the system cleaning program.
4. Empty the drip tray and rinse with running tap water after the program has finished.

F3. Deodorization

This feature is recommended for eliminating any odours from the oven.

1



Tap Cleaning pad once.

2



Turn the Dial to select F3. Deodorization.

3



Press the Dial to confirm the selection.

4



Press the Dial to start.

The program time appears in the display window and begins to count down. The program will run for 20 minutes.

Cleaning Setting

F4. Cavity Cleaning

This feature is suitable for removing the build up of fat or grease in the cavity.

1



Tap Cleaning pad once.

2



Turn the Dial to select F4. Cavity Cleaning.

3



Press the Dial to confirm the selection.

4



Press the Dial to start.

The program time appears in the display window and begins to count down. The program will run for 20 minutes.

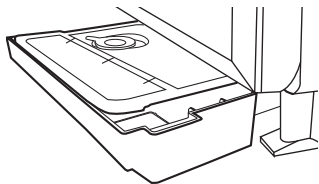


Note

1. Fill the tank with water before using.
2. After cleaning, open the door and wipe with a damp cloth and empty the drip tray.

Cleaning the Water Tank

Clean with a soft sponge in water.



Remove the water tank and clean the compartment where the water tank is inserted.

Open the water supply cap, remove the lid and pipe cap and clean.



Pipe Cap

Ensure it faces downwards

If the pipe cap is difficult to remove, wiggle from side to side. When re-fitting, make sure that the pipe faces down (see diagram).



Note

1. There is a spring at the insertion port of the pipe, please store it properly when cleaning, and do not lose it.
2. Clean the water tank at least once a week to prevent build up of limescale.
3. Do not use a dishwasher to clean the water tank or parts of the water tank.

Defrosting Charts

Food	Weight	Defrost Time	Method	Standing Time
Meat				
Beef/Lamb/ Pork Joint	700 g	19-20 mins	Place in a suitable dish or on an upturned saucer or use a rack. Turn 3-4 times.	60 mins
	1.0 kg	30 mins	Place in a suitable dish or on an upturned saucer or use a rack. Turn 4 times.	60 mins
Sirloin/ Rump Steak	500 g	14 mins	Place in a suitable dish. Separate and turn twice.	15 mins
Minced Beef	500 g	14 mins	Place in a suitable dish. Break up and turn 3-4 times.	15 mins
Stewing Steak	400 g	13 mins	Place in a suitable dish in a single layer. Break up and turn twice.	30 mins
Lamb Chops	300 g	8 mins	Place in a suitable dish in a single layer. Turn twice.	15 mins
Lamb Shanks x 2	900 g	19 mins	Place in a suitable dish in a single layer. Separate and turn twice. Shield if necessary.	60 mins
Pork Ribs	700 g	16 mins	Place in a suitable dish. Separate and turn twice.	30 mins
Pork Chops	500 g	11 mins	Place in a suitable dish. Separate and turn twice.	20 mins
Sausages	130 g (2)	4 mins	Place in a suitable dish. Turn.	15 mins
	540 g (8)	10-11 mins	Place in a suitable dish. Turn twice.	20 mins
Whole Chicken	1.5 kg	35 mins	Place in a suitable dish or on an upturned saucer or use a rack. Turn 3-4 times. Shield if necessary.	60 mins
Duck Breast Fillets	400 g	12 mins	Place in a suitable dish. Turn twice.	30 mins

Defrosting Charts

Food	Weight	Defrost Time	Method	Standing Time
Fish				
Whole Fish x 2	500 g	15 mins	Place in a suitable dish. Turn twice separate if necessary.	20 mins
Fish Fillets	100-150 g	4-5 mins	Place in a suitable dish. Separate if necessary and turn twice.	10 mins
	600 g	10 mins		30 mins
Fish Steaks	100 g	4 mins	Place in a suitable dish. Turn.	10 mins
	270 g	8 mins	Place in a suitable dish. Separate if necessary and turn twice.	15 mins
	500 g	12-14 mins		20 mins
Prawns	200 g	7 mins	Place in a suitable dish. Stir twice during defrosting.	15 mins
General				
Sliced Bread	400 g	6 mins	Place on a plate. Separate and arrange during defrosting.	10 mins
	40 g	1 min 30 secs	Place on a plate.	5 mins
Soft Fruit	500 g	13 mins	Place in a suitable dish. Stir twice during defrosting.	30 mins
Gateau	515 g	4 mins	Place on a plate.	20 mins
Cheesecake	500 g	7 mins	Place on a plate.	20 mins
Meringue Dessert	450 g	4 mins	Place on a plate.	20 mins
Butter	250 g	4 mins	Place on a plate.	20 mins
Shortcrust/ Puff Pastry	500 g	4 mins	Place on a plate. Turn halfway.	30 mins
Chocolate Cake	450 g	4-6 mins	Place on a plate.	15 mins

Reheating Charts

Food	Weight/ Quantity	Power Level	Time to Select (approx)	Instructions/ Guidelines
Bread – Precooked – Fresh – N.B. Breads reheated by Microwave will have a soft base.				
Croissants/ Brioche	1	High Micro	10 secs	Place in Pyrex® dish on base. Do not cover.
	4	High Micro	30 secs	
	any	Combi 1	2 min 30 secs - 3 min 30 secs	Place on Grill Tray in lower shelf position.
Canned pasta				
Ravioli/ Macaroni cheese/ Spaghetti	400 g	High Micro	2 mins 30 secs	Place in a heatproof bowl and cover. Place on base and stir halfway.
Canned soups				
Condensed	295 g	High Micro	3-4 mins	Place in a heatproof bowl and stir in one can of water. Cover and place on base stirring halfway.
Vegetable/ Broth/ Creamed	400/415 g	High Micro	3 mins	Place in a heatproof bowl and cover. Place on base and stir halfway.
Chilled soups				
1 portion	250 ml	High Micro	2 mins- 2 mins 30 secs	Place in a heatproof bowl and cover.
2 portion	500 ml		4 mins-4 mins 30 secs	Place on base and stir halfway.

Reheating Charts

Food	Weight/ Quantity	Power Level	Time to Select (approx)	Instructions/ Guidelines
Canned vegetables				
Baked beans/Butter Beans	200 g	High Micro	1 min 30 secs	Place in a heatproof bowl and cover. Place on base and stir halfway.
	415 g		2 mins-2 mins 30 secs	
Carrots	300 g		4 mins	
Mushroom/ Peas/ Tomatoes/ Sweet Corns	300 g		2 mins-2 mins 30 secs	
Plated meal - chilled				
Small - child portion	1	High Micro	4-5 mins	Cover and place on base.
Large - adult portion			7 mins	
Drinks				
1 Mug cold milk	235 ml	High Micro	1 min 30 secs	Place in a heatproof container on base. Stir halfway and after reheating.
1 Jug cold milk	568 ml (1 pint)		4 mins	
1 Mug cold coffee/tea	235 ml		1 min 20 secs	
1 Mug cold milky coffee			1 min 20 secs	
Baby food	70 g	Medium Micro	10-20 secs	
	125 g		20-30 secs	
	190 g		30-40 secs	
Savoury pastry products - precooked. Pastries reheated by microwave will have a soft base				
Pasties/ Slices	150 g	High Micro	1 min 30 secs	Place on a plate on base.
	150 g	Combi 1	7-9 mins	Place on Grill Tray in lower shelf position.
	300 g (2)		10-11 mins	

Reheating Charts

Food	Weight/ Quantity	Power Level	Time to Select (approx)	Instructions/ Guidelines
Meat pies	150 g	High Micro	1 min 30 secs-2 mins	Place on a plate on base.
	150 g	Combi 2	6-7 mins	Remove product from foil container and place on Grill Tray in lower shelf position.
	300 g (2)		7-8 mins	
	250 g	Combi 2	7-8 mins	
	550 g		15 mins	
Quiche	150 g	Combi 2	7-8 mins	Remove product from foil container and place on Grill Tray in lower shelf position.
	400 g		10-11 mins	
Sausage roll x 1	150 g	High Micro	1 min 10 secs	Place in Pyrex® dish on base of oven.
		Combi 1	6-8 mins	Place on Grill Tray in lower shelf position.
Sausage roll Snack size x 5	300 g	Combi 1	5-7 mins	
Pretzels	300 g	180 °C	13-15 mins	
Pretzels (frozen)	300 g	160 °C	15-17 mins	Place on Grill Tray in lower shelf position.
Pains au chocolat (Precooked)	360 g	180 °C	12-14 mins	
Mini crossiants (frozen)	200-300 g	150 °C	16-17 mins	
Puddings and desserts - where microwave only is involved transfer food from foil container to a similar sized heatproof dish.				
Chilled custard	500 g	High Micro	3 mins	Place in large jug. Cover and place on base and stir halfway.

Reheating Charts

Food	Weight/ Quantity	Power Level	Time to Select (approx)	Instructions/ Guidelines
Chilled rice pudding	180 g	High Micro	1 min	Place on base.
	500 g		2 mins	Place in a heatproof dish. Cover and place on base. Stir halfway.
Chilled Fruit crumble	550 g	Combi 1	12 mins	Place in a heatproof dish on base.
Sponge pudding	110 g x 1	Combi 3	2 mins	Pierce film lid and place on base.
	220 g x 2		3 mins 30 secs	
Christmas pudding - Do not leave unattended as overheating can cause the food to ignite.				
Small	100 g	Combi 4	1 min	Pierce film lid and place on plate on base.
Medium	227 g		2 mins	
Large	454 g		5 mins	
Ready meals - chilled. Transfer food from foil container to a similar sized heatproof dish. Healthy eating options will only slightly brown on combination because of the lower fat content.				
Cauliflower cheese	400 g	Combi 1	7 mins	Place in heatproof dish on base.
Cottage/ shepherds pie	450 g	High Micro	4 mins	Place on base.
		Combi 1	10 mins	
	800 g	Combi 1	15 mins	
Fish/veg bake	450 g	High Micro	5 mins	Place on base.
		Combi 1	12 mins	
	900 g	Combi 1	17 mins	
Onion bhajis/ samosas	200 g	Combi 1	5 mins	Place on Grill Tray in upper shelf position. Turn halfway.
Lasagne	450 g	High Micro	6 mins	Place on base.
		Combi 1	8 mins	
	800 g	Combi 1	16 mins	

Reheating Charts

Food	Weight/ Quantity	Power Level	Time to Select (approx)	Instructions/ Guidelines
Macaroni cheese	450 g	Combi 1	10 mins	Place on base.
Chilled mashed potato	500 g	High Micro	4-5 mins	Pierce lid and place on base. Stir halfway.
Rice (with 30 ml cold water)	200 g	High Micro	1 min 30 secs - 2 mins	Place in a heat proof dish and cover on base of oven. Stir halfway.
	500 g		3 min 30 secs - 4 mins	
Ready meals - frozen. Transfer food from foil container to a similar sized heatproof dish.				
Cauliflower cheese	400 g	Combi 2	25 mins	Place on base.
Cottage/fish/ shepherds pie	400 g	High Micro	12 mins	
		Combi 2	25 mins	
Lasagne/ cannelloni	400 g	High Micro	10 mins	
		Combi 2	20 mins	
Macaroni cheese	400 g	High Micro	10-12 mins	
		Combi 2	18 mins	
Sausage roll	160 g (1)	Combi 1	8-9 mins	Place on Grill Tray in lower shelf position.
	260 g (6)		11-13 mins	
Quiche	400 g (1)	Combi 2	14-16 mins	Place on Grill Tray in lower shelf position. Allow to stand for 5 minutes.
Sauce				
Sauces	250 g	High Micro	2 mins-2 mins 30 secs	Place in a heatproof dish. Cover and place on base. Stir halfway.
	500 g		4-5 mins	

Reheating Charts

Food	Weight/ Quantity	Power Level	Time to Select (approx)	Instructions/ Guidelines
Quorn®				
Burgers	180 g (2)	Combi 5	10 mins	Place on Grill Tray in upper shelf position. Turn halfway.
Escalopes	240 g (2)	Combi 1	4-6 mins	Place on Grill Tray in upper shelf position.
Desserts				
Brownies (frozen)	120 g (2)	Combi 1	3-4 mins	Place on Grill Tray in upper shelf position.
Sweet pancakes	70 g (1)	High Micro	20-30 secs	Place in a heatproof dish on base of oven.
	140 g (2)		40-50 secs	
Sweet pancakes (frozen)	70 g (1)		40-50 secs	
	140 g (2)		1 min-1 min 20 secs	
Donuts plain (frozen)	50 g (1)	Combi 1	2-3 mins	Place on Grill Tray in lower shelf position. Turn halfway. Allow 2 minutes standing time.
	100 g (2)		3-4 mins	
Apple crumble (frozen)	600 g	Combi 1	12-13 mins	Place in a heat proof dish on base of oven.
Chocolate cake with molten centre	130 g (1)	Combi 4	1 min 30 secs - 2 mins	Place on the base of oven. Pierce film lid.
Chocolate cake with molten centre (frozen)	130 g (1)		3 mins-3 mins 30 secs	
	220 g (1)		3-4 mins	
Apple strudel (precooked)	460 g (1)	200 °C	18-20 mins	Preheat oven. Place on Grill Tray in lower shelf position.

Cooking Charts

Points for checking

Food	Weight/ Quantity	Power Level	Time to Select (approx)	Instructions/ Guidelines
Bread				
Part baked bread rolls	300 g (6)	Combi 2	8-10 mins	Place on Grill Tray in lower shelf position.
Bacon and pork - from raw - Caution: Hot fat! Remove accessories with care.				
Bacon rashers	300 g (8)	Grill 1	8 mins	Place on Grill Tray in upper shelf position.
Pork joint	-	220 °C Followed By 190 °C	for 30 mins then 60 mins per 500 g Max weight 1.5 kg	Preheat oven. Place joint on Grill Tray in lower shelf position. Leave for 10 mins after cooking and before carving.
Pork loin steaks	500 g (5)	Grill 1	18-20 mins	Place on Grill Tray in upper shelf position. Turn halfway.
Beans and pulses - should be pre-soaked in cold water overnight (boiling water split yellow peas) except lentils which do not need to be pre-soaked				
Peas (Black eyed peas, Chick peas, Split yellow peas)	250 g	High Micro Then Simmer Micro	10 mins then 40 mins	Use 600 ml (1 pt) boiling water in a large bowl. Cover. Place on base.
Lentils	250 g	High Micro	12 mins	Use 600 ml (1 pt) boiling water in a large bowl. Cover. Place on base.
Beef - Caution: Hot fat! Remove dish with care. Recommended temperatures for beef are: Rare 60 °C; medium 70 °C; well done 80 °C.				
Beef burgers (fresh)	227 g (2)	Grill 1	12-14 mins	Place on Grill Tray in upper shelf position. Turn halfway.

Cooking Charts

Food	Weight/ Quantity	Power Level	Time to Select (approx)	Instructions/ Guidelines
Joint	-	220 °C	20 mins per 450 g/1 lb Rare: 20 mins Medium: 30 mins Well done: 40-50 mins	Preheat oven. Place on Grill Tray in lower shelf position. Turn halfway.
Rump/sirloin	250 g	Grill 1	Medium: 14 mins Well done: 18 mins	Place on Grill Tray in upper shelf position. Turn halfway.
Stewing steak	450-675 g	160 °C	1 hour-1 hour 30 mins	Place in casserole dish with lid. Add stock and vegetables. Cover, place Grill Tray in lower shelf position. Stir halfway.
Chicken from raw - Caution: Hot fat! Remove accessory with care.				
Whole	-	190 °C	30 mins per 450 g	Preheat the oven. Place chicken on Grill Tray in lower shelf position.
Eggs - Poached.				
1 Egg	45 ml water	High Micro Then Medium Micro	1 min 10 secs then 1 min	<ol style="list-style-type: none"> 1. Place water in a shallow dish and heat for 1st cooking time on base of the oven. 2. Add egg (size 3). 3. Pierce yolk and white. 4. Cover with pierced cling film. 5. Cook for 2nd cooking time. 6. Then leave to stand for 1 min.

Cooking Charts

Food	Weight/ Quantity	Power Level	Time to Select (approx)	Instructions/ Guidelines
Eggs - Scrambled. Use microwave safe bowl.				
1 Egg	-	High Micro	30 secs then 30 secs	<ol style="list-style-type: none"> 1. Add 1 tbsp of milk for each egg used. 2. Beat eggs, milk and knob of butter together. 3. Place bowl on base. 4. Cook for 1st cooking time then stir. 5. Cook for 2nd cooking time stirring halfway then stand for 1 min.
Fish - fresh from raw.				
Breaded Fillets	350 g (2)	Combi 2	12-14 mins	Place on Grill Tray in lower shelf position.
Fillets	300 g	Medium Micro	7 mins	Place in Pyrex [®] dish. Add 1 tbsp (15 ml) water. Cover and place on base of oven.
	700 g		9 mins	
Steaks	300 g (2)	Combi 5	13-15 mins	Place on Grill Tray in lower shelf position.
Whole x 1	225 g/ 300 g	High Micro	4 mins	Place in Pyrex [®] dish and pierce skin. Add 30 ml of liquid. Cover and place on base of oven.
Fish-Frozen from raw.				
Breaded fillets	200 g (2)	Combi 2	10-12 mins	Place on Grill Tray in lower shelf position. Turn halfway.
Fillets	300 g	Steam 1		

Cooking Charts

Food	Weight/ Quantity	Power Level	Time to Select (approx)	Instructions/ Guidelines
Fruit - Peel, slice, chop into even sized pieces. Place in shallow heatproof dish on base of oven.				
Fruit - stewed	500 g	Combi 4	10 mins	Place on base of oven.
Fruit - poached	400 g	High Micro	6-8 mins	Add 300 ml (½ pt) of water. Only half fill dish. Cover.
Game- Caution: Hot fat! Remove accessory with care.				
Duck breast fillets	400 g	200 °C	40 mins	Preheat oven. Prick the skin and place on Grill Tray in lower shelf position.
Duck, whole	-	190 °C	25-27 mins per 450 g	
Pheasant, whole	-	180 °C	20-25 mins per 450 g plus 20 mins	Preheat oven. Place on Grill Tray in lower shelf position.
Lamb - from raw - Caution: Hot Fat! Remove accessory with care.				
Joint	Joint Maximum weight 1.5 kg	180 °C	Medium: 20 mins per 450 g plus 20 minutes or Well done: 30 mins per 450 g plus 25 minutes.	Preheat oven. Place joint on Grill Tray in lower shelf position. Once cooked allow the joint to stand for 10 minutes - this will make the joint easier to carve.
Loin/ leg steaks	600 g (4)	Grill 1	Medium: 18-19 mins Well done: 21-24 mins	Place on Grill Tray in upper shelf position. Turn halfway.
Chops/ cutlets	400 g (4)	Grill 1	Medium: 13-14 mins Well done: 15-17 mins	

Cooking Charts

Food	Weight/ Quantity	Power Level	Time to Select (approx)	Instructions/ Guidelines
Casserole/ stewing Lamb	Maximum weight 1.5 kg	160 °C	1hr 20 mins - 1hr 30 mins	Preheat oven. Place in casserole, add stock and vegetables, cover and place on Grill Tray in lower shelf position. Stir halfway.
Pasta. Use 3 litre (6 pt) large bowl				
Fusilli/ macaroni/ penne	200 g	High Micro	10 mins	Use 550 ml (1 pint) boiling water. Add 15 ml oil. Cover. Stir halfway.
Linguine/ tagliatelle	250 g		12 mins	Use 700 ml (1¼ pt) boiling water. Add
Spaghetti	250 g		8-10 mins	15 ml oil. Cover. Stir halfway.
Porridge - N.B. Use a large bowl.				
1 serving	30 g oats 150 ml (¼ pt) milk	High Micro	2 mins	Place on base and stir halfway.
2 servings	50 g oats 275 ml (½ pt) milk		3 mins 30 secs	
4 servings	100 g oats 550 ml (1 pt) milk		5 mins	
Turkey				
Breasts, boneless and skinless	350 g	Steam 1	30 mins	Place on Grill Tray in upper shelf position.
Crown, off the bone	Maximum weight 1.5 kg	190 °C	30-35 mins. per 450 g	Preheat oven. Place on Grill Tray in lower shelf position.

Cooking Charts

Food	Weight/ Quantity	Power Level	Time to Select (approx)	Instructions/ Guidelines
Steam cooking for fresh vegetables				
Asparagus/ Brussel sprouts	200 g	Steam 1	10-11 mins	Steam only: Place on Grill Tray in upper shelf position. Combi 4: Place in shallow Pyrex dish on base of oven.
		Combi 4	6 mins	
Baby corn/ peas, spinach	200 g	Steam 1	10 mins	
		Combi 4	5 mins	
Beans	200 g	Steam 1	12 mins	
		Combi 4	8 mins	
Beetroot	450 g	Steam 1	28 mins	
		Combi 4	15 mins	
Broccoli	250 g	Steam 1	12 mins	
		Combi 4	8 mins	
Butternut squash/ Cabbage- sliced, Turnip	300 g	Steam 1	22 mins	
		Combi 4	12 mins	
Parsnips	300 g	Steam 1	12 mins	
		Combi 4	7 mins	
Potatoes - boiled	500 g	Steam 1	28 mins	
		Combi 4	15 mins	
Potatoes - par-boiled	500 g	Steam 1	20 mins	
		Combi 4	12 mins	
Swede - cubed, Sweet Potato	400 g	Steam 1	21-22 mins	
		Combi 4	12 mins	
Jacket potatoes	x 1	Combi 4	14 mins	
	x 2		17 mins	

Cooking Charts

Food	Weight/ Quantity	Power Level	Time to Select (approx)	Instructions/ Guidelines
Frozen vegetables				
Beans, Sweet Corns, Mixed vegetables	200 g	Combi 4	8 mins	Place in Pyrex® dish on base of oven.
Broccoli - florets	250 g		8 mins	
Carrots - sliced	200 g		7 mins	
Cauliflower	250 g		10 mins	
Peas	200 g		7 mins	
Steam only				
Fresh Fish	200 g	Steam 1	9-11 mins	Place on Grill Tray in upper shelf position.
	500 g		14-16 mins	
Frozen fish	200 g		14-16 mins	Place fish in a single layer. Do not overlap.
	500 g		19-21 mins	
Chicken breast	200 g			27-30 mins
Light dishes and snacks				
Croque- monsieur	150 g (1)	Combi 1	5-6 mins	Place on Grill Tray in lower shelf position. Turn when golden.
	300 g (2)		6-8 mins	
Croque- monsieur (Frozen)	150 g (1)		8-10 mins	
Hot dog	140 g (1)		6-7 mins	Place on Grill Tray in lower shelf position.
Hot Pocket (Frozen)	115 g (2)		6-8 mins	Place on Grill Tray in lower shelf position. Allow to stand for 2 mins.

Cooking Charts

Food	Weight/ Quantity	Power Level	Time to Select (approx)	Instructions/ Guidelines
Light dishes and snacks				
Ham and cheese pasty	150 g (1)	Combi 1	5-7 mins	Place on Grill Tray in lower shelf position.
Ham and cheese pasty (Frozen)	150 g (1)	Combi 2	10-12 mins	Place on Grill Tray in lower shelf position. Allow to stand for 2 mins.
Mini puff pastry snacks (for cooking) (Frozen)	325 g (20)	190 °C	25-27 mins	Spread out on Grill Tray in lower shelf position.
Tartlets (Frozen)	290 g (20)	Combi 2	6-8 mins	Place on Grill Tray in lower shelf position.
Mini filo pastry snacks (Frozen)	180 g (12)	190 °C	16-17 mins	Place on Grill Tray in lower shelf position.
Quiche (bacon, cream and onion flan)	170 g (1)	Combi 2	8-9 mins	Place on Grill Tray in lower shelf position. Allow to stand for 2 mins.
	330 g (1)		12-13 mins	
Quiche (bacon, cream and onion flan) (frozen)	170 g (1)		14-15 mins	
	330 g (1)		15-18 mins	
Focaccia	300 g (1)	Combi 5	7-8 mins	Place on Grill Tray in lower shelf position.
Focaccia (Frozen)	300 g (1)	Combi 2 then Combi 5	5-7 mins then 8-9 mins	
Gratins (dauphine potatoes, moussaka, lasagnes, tartiflette, shepard's pie, macaroni)	350 g	Combi 2	9-10 mins	Place in heatproof dish on base of oven.
	800 g	Combi 1	12-13 mins	
	1000 g		14-15 mins then 5 mins	
	1300 g		16-17 mins then 5 mins	

Cooking Charts

Food	Weight/ Quantity	Power Level	Time to Select (approx)	Instructions/ Guidelines
Stuffed mushrooms	400 g (4)	Combi 2	13-15 mins	Place on Grill Tray in lower shelf position.
Oven chips, potato wedges, potato rostis, roast potatoes and other potato dishes	300 g	220 °C	13-15 mins	Preheat oven. Place on Grill Tray in upper shelf position. Turn halfway.

Low-Oil Oven Fry Charts

Food	Weight/ Quantity	Power Level	Time to Select (approx)	Instructions/ Guidelines
Frozen				
Thin frozen fries	300 g	Oven (Preheat at 220 °C)	23-25 mins	Place on Grill Tray in upper shelf position, stir at $\frac{2}{3}$ of total time.
Thick frozen fries/Frozen potato steak fries/wedges	300 g		40-45 mins	
Frozen cheese sticks	400 g		16-18 mins	Place on Grill Tray in upper shelf position, turn at $\frac{2}{3}$ of total time.
Frozen chicken nuggets	400 g		25-30 mins	
Frozen fish fingers	350 g		20-23 mins	
Fresh				
Homemade fries	500 g	Oven (Preheat at 220 °C)	30-35 mins	Place on Grill Tray in upper shelf position. soak in cold water for 1-3 hour in the refrigerator, dry and mix with oil, stir at $\frac{2}{3}$ of total time.

Low-Oil Oven Fry Charts

Food	Weight/ Quantity	Power Level	Time to Select (approx)	Instructions/ Guidelines
Steak (½ inch of thickness)	4 pcs (670 g)	Oven (Preheat at 220 °C)	12-14 mins	Seasoned. Place on Grill Tray in upper shelf position, turn over at $\frac{2}{3}$ of total time.
Pork chops	4 pcs (450 g)		20-24 mins	
Hamburger	4 pcs (560 g)		16-20 mins	
Chicken wings	1000 g		25-30 mins	
Drumsticks	6 pcs (800 g)		35-40 mins	
Chicken breast	4 pcs (800 g)		30-35 mins	
Fish fillets	4 pcs (450 g)	Oven (Preheat at 220 °C)	20-25 mins	Seasoned. Place on Grill Tray in upper shelf position, less than 1½ inch of thickness.
Sweet potato	350 g		21-24 mins	Seasoned. Place on Grill Tray in upper shelf position, stir at $\frac{2}{3}$ of total time.
Tofu	800 g		18-22 mins	Cut into large Pieces, Seasoned. Place on Grill Tray in upper shelf position.

Questions and Answers

Q: Why won't my oven turn on?

A: When the oven does not turn on, check the following:

1. Is the oven plugged in securely? Remove the plug from the outlet, wait 10 seconds and reinsert.
2. Check the circuit breaker and the fuse. Reset the circuit breaker or replace the fuse if it is tripped or blown.
3. If the circuit breaker or fuse is all right, plug another appliance into the outlet. If the other appliance works, there probably is a problem with the oven. If the other appliance does not work, there probably is a problem with the outlet. If it seems that there is a problem with the oven, contact an authorised Service Centre.

Q: My oven causes interference with my TV. Is this normal?

A: Some radio, TV, Wi-Fi, cordless telephone, baby monitor, blue tooth or other wireless equipment interference might occur when you cook with the microwave oven. This interference is similar to the interference caused by small appliances such as mixers, vacuums, blow dryers, etc. It does not indicate a problem with your oven.

Q: The oven won't accept my program. Why?

A: The oven is designed not to accept an incorrect program. For example, the oven will not accept a fourth stage.

Q: Sometimes warm air comes from the oven vents. Why?

A: The heat given off from the cooking food warms the air in the oven cavity. This warmed air is carried out of the oven by the air flow pattern in the oven. There are no microwaves in the air. The oven vents should never be blocked during cooking.

Q: I can't set an auto cook program and 'HOT' appears in the display. Why?

A: If 'HOT' appears in the display window, the oven temperature is too high from previous use and an auto program can not be set. Cooking mode and time may still be set manually.

Q: Can I use a conventional oven thermometer in the oven?

A: Only when you are using grill/oven cooking modes. The metal in some thermometers may cause arcing in your oven and should not be used on microwave and combination with Microwave cooking modes.

Questions and Answers

Q: There are humming and clicking noises from my oven when I cook by combination. What is causing these noises?

A: The noises occur as the oven automatically switches from microwave power to grill/oven to create the combination setting. This is normal.

Q: My oven has an odour and generates smoke when using the combination, oven and grill function. Why?

A: After repeated use, it is recommended to clean the oven and then run F3 Deodorization.

Q: The oven stops cooking by microwave and "H97", "H98" or "H00" appears in the display. Why?

A: This display indicates a problem with the microwave generation system. Please contact an authorised Service Centre.

Q: The fan continues to rotate after cooking. Why?

A: After using the oven, the fan motor may rotate to cool the electrical components. This is normal and you can continue using the oven at this time.

Q: Can I check the pre-set oven temperature while cooking by oven?

A: Yes. Tap **Oven** pad and the oven temperature will appear in the display window for 2 seconds.

Q: "DEMO MODE PRESS ANY KEY" appears in the display and the oven does not cook. Why?

A: The oven has been programmed in demo mode. This mode is designed for retail store display. Deactivate this mode by tap **Micro Power** once and **Stop/Cancel** 4 times.

Q: The operation guide has disappeared on my display, I can only see numbers. Why?

A: The operation guide was turned off by tapping **Timer/Clock** 4 times. When colon or time of day is displayed, tap **Timer/Clock** 4 times to turn the operation guide back on.

Q: The oven stops cooking by steam or combination with steam and U14 appears in the display.

A: The water tank is empty and the operation guide has been turned off. Re-fill the water tank, position back in the oven and press the **Dial** to resume cooking. If this happens 3 times during operation, cooking will stop. Press **Stop/Cancel** to reset.

Q: The control panel keys do not respond when tapped. Why?

A: Ensure the oven is plugged in.



Steamed Provencal Fish Fillets

Ingredients

Servings 4

1 courgette, sliced

4 tomatoes, sliced

10 ml mixed herbs

4 salmon fillets

30 ml olive oil

12 black olives, stoned

salt and pepper

Accessory



Grill Tray



Fill Water Tank

Time & Setting

approx. 20-23 minutes

Combi 3 (Steam + Microwave)

Method



1. Place the courgette in a single layer on the Grill Tray, top with tomatoes. Sprinkle with some mixed herbs. Place the salmon fillets on top of the vegetables and sprinkle with some more herbs. Drizzle over olive oil.
2. Place the Grill Tray in the lower shelf position and cook on **Combi 3** for 18-20 minutes. Add olives and continue to cook for 2-3 minutes.

Steamed Chicken with Lemon and Thyme

Ingredients

Servings 4
2 lemons, thinly sliced
1 bunch thyme
4 chicken breasts
2 cloves of garlic, finely chopped
200 ml natural yoghurt
15 ml honey
5 ml Dijon mustard

Accessory

 Grill Tray
 Fill Water Tank

Time & Setting

approx. 19-22 minutes
Combi 3 (Steam + Microwave)

Method

1. Place the sliced lemons on the Grill Tray and scatter half of the thyme over them.
2. Place the chicken breasts between two sheets of cling film and flatten with a meat mallet or rolling pin until thin. Remove the cling film and place chicken on the lemon with the remaining finely chopped thyme. Add the garlic, pepper and salt.
3. Cook on the Grill Tray in lower shelf position on **Combi 3** for 19-22 minutes.
4. To make the Yoghurt dressing, mix yogurt, honey, mustard and 2-3 crushed steamed garlic cloves (as prepared above) in a small bowl and stir well. Serve dressing with chicken and vegetables you prefer such as steamed broccoli or zucchini (please refer to cooking time charts on pages. 63-64).





Spiced Sweet Potato Fries



Ingredients

2 big sweet potatoes
2 tbsp olive oil
1 tsp cinnamon
1 tsp smoked paprika
½ tsp cumin
½ tsp ground coriander
pink himalayan salt

Accessory



Grill Tray



Time & Setting

approx. 17-20 minutes

Combi 2 (Grill + Microwave)



Method

1. Cut sweet potatoes in half lengthwise, then cut into wedges.
2. Season sweet potatoes with olive oil, spices and salt, then arrange them on the Grill Tray.
3. Cook them on **Combi 2** in upper shelf position for 17-20 minutes.
4. Take them out and serve them. To store, refrigerate them in a glass container.

Pizza

Ingredients

Servings 2

2 onions, finely sliced

3 cloves of garlic, crushed

1 tbsp (15 ml) olive oil

1 roll pizza dough

100 ml passata (tomato sauce)

100 g mozzarella, grated

Optional: other pizza toppings
tomatoes, bell pepper, ham etc.

Accessory

 Grill Tray

Time & Setting

approx. 35-40 minutes

Oven 220 °C

Method

1. Place the finely sliced onions and garlic in a large Pyrex® bowl, with the olive oil. Cook on the base of the oven for 5 minutes on High Microwave. Leave to cool.
2. Preheat the oven on **Oven 220 °C**. Line the Grill Tray with baking paper. Using your hands, spread out the dough in the Grill Tray without making a raised edge.
3. Then add passata and other ingredients according to taste, olives, tomatoes, bell pepper, ham etc.
4. Cook on **Oven 220 °C** in lower shelf position for 11-13 minutes.
5. Add the cheese, and continue cooking on **Oven 220 °C** for 8-10 minutes.



Specifications

Manufacturer		Panasonic
Model		NN-DS59NB
Power Supply		230-240 V / 50 Hz
Operating Frequency		2450 MHz
Input Power	Maximum	1960 W
	Microwave	1010 W
	Grill	1400 W
	Oven	1500 W
	Steam	1180 W
Output Power	Microwave	1000 W (IEC-60705)
	Grill	1350 W
	Oven	1450 W
	Steam	1100 W
External Dimensions (W x D x H)		514 mm x 410 (456*) mm x 347 mm
Interior Dimensions (W x D x H)		336 mm x 357 mm x 226 mm
Uncrated Weight (approx.)		16 kg

Weight and Dimensions shown are approximate.

* 456 mm is the dimension with handle.

410 mm is the dimension without handle.

This product is an equipment that fulfills the European standard for EMC disturbances (EMC = Electromagnetic Compatibility) EN 55011. According to this standard this product is an equipment of group 2, class B and is within required limits. Group 2 means that radio-frequency energy is intentionally generated in the form of electromagnetic radiation for purpose of warming or cooking food. Class B means that this product may be used in normal household areas.

Manufactured by:

Panasonic Appliances Microwave Oven (Shanghai) Co., Ltd.
888, 898 Longdong Road. Pudong, Shanghai, 201203, China.

Imported by:

Panasonic UK, a branch of Panasonic Marketing Europe GmbH
Maxis 2, Western Road, Bracknell, Berkshire, RG12 1RT

Authorized Representative in EU:

Panasonic Marketing Europe GmbH, Panasonic Testing Centre
Winsbergring 15, 22525 Hamburg, Germany



Spiced Sweet Potato Fries



Pizza



COOKING INSPIRATION, TIPS AND RECIPES

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Scan the QR code for more recipes and full version of Operating Instructions



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